

Food Menu



Appetizers

Soup of the Day	Ask your server for today's feature.	\$6
Shrimp Cocktail	Five chilled jumbo shrimp served with our special cocktail sauce.	\$12
Meatball Trio	Three hearty meatballs (beef/pork) with marinara, Parmigiano-Reggiano cheeses and topped with parsley.	\$10

Dips

Tomato and Goat Cheese	Warm chunky tomato sauce blended with spicy herbs and mild goat cheese. Served with toasted ciabatta bread.	\$9
Spinach	Spinach, artichoke, melted Parmesan and Romano cheeses, alfredo sauce, red pepper flakes and garlic. Served with fresh pita.	\$9
Balsamic	Our specialty ciabatta bread served with a balsamic vinaigrette and extra virgin olive oil.	\$7
Hummus	Homemade hummus served with pita chips and veggies.	\$10

Salads

Wedge	Iceberg wedge, cherry tomatoes, red onion, egg, topped with smoked bacon, blue cheese crumbles and creamy dressing.	\$11
Caesar	Romaine, Parmesan cheese, cherry tomatoes, sprinkled with croutons and tossed with Caesar dressing.	\$11
Beet	Beets, arugula candied walnuts, goat cheese, topped with lemon white balsamic dressing.	\$11
Harvest	Sautéed and chilled beets, parsnips, carrots and butternut squash, on a bed of arugula dressed with maple mustard dressing and garnished with goat cheese crumbles, toasted chick pass and pumpkin seeds.	\$11
Greek	Mixed greens, cucumbers, red onions, tomatoes, Kalamata olives, feta cheese, topped with cherry peppers and homemade Greek salad dressing.	\$11

Add a protein to any salad: Shrimp \$2/each, Jambon ham \$6, Chicken breast \$5

Crostini Boards

Thick, warmed ciabatta with signature toppings. Select three for \$16.

November Feature – Pumpkin Spice	Seasonal pumpkin puree combined with cream cheese and spices, garnished with maple sage toasted pumpkin brittle atop our famous homemade crispy and fluffy ciabatta bread!
Harvest Tomato and Mushroom	Chopped and seasoned sundried tomatoes and portabella mushrooms, creamy herb spread, parmesan cheese
Tuscan Chicken	Seasoned chicken, Parmigiano-Reggiano cheeses, lemon, garlic, red pepper flakes, brie, tomato salsa
Smoked Salmon	Smoked salmon, cream cheese caper spread, sweet onion, dill
Peach and Prosciutto	Prosciutto, peaches, ricotta, honey
Cheesy Shrimp	Maryland-spiced shrimp, garlic basil mayo, cheddar cheese
Brie and Fig	Brie, fig preserve, apples
Sweet 'n Spicy Goat Cheese	Red jalapeño, cider, goat cheese, sweet cream
Roasted Brussel Sprouts	Pan roasted brussel sprouts with garlic herb ricotta, garnished with house made pickled red onions, balsamic drizzle
Roast Beef	Roast beef, horseradish sauce, Havarti cheese, hot cherry peppers
Tomato Basil	Tomato salsa, basil, balsamic drizzle
Citrus Pesto Asparagus	Lemon pesto, tangy goat cheese, avocado, pan seared asparagus, sprinkled with feta cheese
Spinach and Artichoke	Spinach, artichoke, shaved Parmesan cheese, tomato salsa

Presses

Uniquely designed blended fillings, hot-pressed with homemade bread and **served with side salad, fruit bowl, chips or soup** (+\$3)

Sicilian	Fresh Mozzarella, marinara, Italian spices, peppered salami	\$11
Triple Cheese	Double Gloucester, Gouda, fresh Mozzarella, Dijon	\$11
Gouda Mushroom	Portabella, Gouda cheese, parsley and arugula greens	\$11
Cheesy Roast Beef	Rare roast beef, horseradish aioli, cabbage slaw, sun-dried tomatoes, Provolone cheese	\$13
Turkey Pesto	Turkey, roasted pepper, tomato, pesto mayo, cheddar cheese	\$13
Muffuletta	Jambon ham, Mortadella, salami, Provolone cheese, olive salad	\$13

Saucy Pulled Pork	Smoked pulled pork, zesty sauce, white cheddar cheese, coleslaw	\$13
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Charcuterie Boards

Cheese and Fruit	Two chef-selected cheeses, strawberries, grapes and pineapple, olives and mustard. Served with baguette.	\$25
Cheese and Meat	Port Salut and Double Gloucester cheeses, Jambon de Paris ham, salami meats, chutney, olives, mustard and grapes. Served with baguette.	\$30
Chef's Selection	Danish Fontina, Blue Stilton, Three-Year Cheddar, St. Andre Triple Crème cheeses with Prosciutto di Parma and salami meats, candied walnuts, olives, mustard and grapes. Served with baguette.	\$40
Deluxe	Blue Stilton, Parmigiano-Reggiano, Gorgonzola Dolce, Le Gruyere cheeses with Prosciutto di Parma, Mortadella with Pistachios and Jambone han meats, olives, mustard and candied walnuts. Served with baguette.	\$45

Charcuterie Boards A' La Carte

Each selection is 2 oz. Three or more selections include mustard, olives and baguette.

Cheeses			Meats		
Double Gloucester	\$6.5	Port Salut	\$6	Peppered Salami	\$6
Parmigiano Reggiano	\$7.5	St. Andre Triple Creme	\$7.5	Mortadella w/ Pistachios	\$6
Blue Stilton	\$7	Danish Fontina	\$6	Jambon de Paris	\$6
Gorgonzola Dolce	\$6	Le Gruyere	\$6	Prosciutto di Parma	\$10.5
3 Year Cheddar	\$7			Cappollo	\$6

Desserts

Salted Caramel Chocolate Bourbon Pecan Pie	Benchmark bourbon, pecans, chocolate and caramel	\$12
Cheesecake	Ask your server for daily special	\$11
Vanilla Bean Crème Brûlée	French classic vanilla crème with candied topping	\$10
Chocolate Bomb	Coffee infused bittersweet chocolate mousse, shortbread cookie covered in ganache	\$10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illnesses.